

Processing

Wisconsin Food Allergen Fact Sheet #2

Scheduling, Cross-contamination, Rework and Personnel & Aids

Proper scheduling

- Make non-allergenic products first
- Run allergen-containing products at the end of the schedule
- Follow non-allergenic products with allergen-containing foods before cleaning for changeover
- Allergen-containing products need to be made in successive batches/runs
- Minimize changeovers by scheduling long runs of allergenic products

Preventing product cross-contamination

- Establish a specific schedule of procedures for employees (hand-washing after handling peanuts, etc.)
- Rework must go into a batch of the same product
- Do not allow reuse of single service articles such as tray liners.
- Design the product flow so that allergenic ingredients are added at the end
- Protect work-in-process from contamination from other product on adjacent conveyors, etc.
- Consider cross-contamination on packaging equipment

Handling rework

- Have a documented rework plan
- Rework “like into like” only
- Clearly identify rework area, equipment, containers, etc.
- Identify allergenic products when reworked
- Track rework to document how it’s eventually used
- Try to use rework within the same run

Personnel and Aids

- Consider dedicating personnel to allergen product areas
- Sanitize any sampling instruments or devices between products
- Consider use of cornstarch, lecithin, etc.

